

## COCKTAILS

House - Sloe Edition 10  
Low - Tangerine Garibaldi 9  
No - Kombucha Fizz 6

## WEEKEND BRUNCH MENU THE STRATFORD BRASSERIE

## JUICES & SMOOTHIES

Fresh orange or grapefruit 3.5  
Spinach, avocado, spirulina, kefir 8  
Beetroot, strawberry, apple 8

11:00AM - 4PM

## FREE-FLOWING BRUNCH

Elevate your brunch by adding  
a free-flowing drink,  
it is the weekend after all!\*

Prosecco or Bloody Marys 20  
Non-alcoholic 12

## BOWLS

Fresh fruit bowl (vg) 6  
seasonal fresh fruits

Chia bowl (v) 7  
blackberries, apples & almonds

Caesar 8 | 11  
anchovies, soft-boiled egg & parmesan  
add chicken 4 | add prawn 5

Coconut yoghurt (vg) 9  
goji, pistachio & sweet turmeric

Ancient grains (v) 8  
squash, pomegranate, goats curd

Cacio e Pepe linguine (v) 7 | 10  
black pepper & pecorino

## EGGS

Omelette 15  
Crab, coriander, chilli

Eggs Florentine, Benedict or Royale  
10 | 11 | 12

Honey glazed ham & baked eggs 12  
spinach & mascarpone

Hot smoked Salmon 12  
scrambled eggs, crème fraîche & toast

Avocado & poached egg (v) 10  
chilli & rye toast

Smoked haddock scones 12  
black pudding, poached eggs  
& Montgomery cheddar

## PIZZETTA 6" & PIZZA 12"

Margarita (v) 5 | 9  
tomato, fior di latte, basil

The Spicy Stratford 6 | 11  
salami, pepperoni, nduja & chilli

Fiorentina (v) 6 | 11  
ricotta, spinach, egg

Napoli 6 | 11  
anchovies, capers, parsley & olives

Prosciutto 6 | 11  
San Daniele, fior di latte, rocket

The Vegan (vg) 6 | 10  
tomato, aubergine, caramelised onions

all pizzettas and pizzas are available gluten-free on request

## PLATES

American pancakes 9  
berry compote | maple syrup, streaky bacon

Buttermilk fried chicken 15  
churros, butter lettuce & ranch dressing

Steak & eggs 18  
Grilled rump steak, fried egg, confit tomato

Mushroom burger (vg) 12  
harissa mayonnaise & curly kale

French toast (v) 7  
fresh berries & maple syrup

Chalk Stream Farm trout 21  
lobster hash, winter greens, bisque

Crispy duck hash 15  
duck speck, egg, turnip & tarragon

The Stratford burger 14  
raclette cheese, dill pickles & fries  
add bacon or egg 1.5

Roast purple carrots (vg) 11  
cracked grains & vegan ricotta

## SIDES

Smoked salmon 5

Maple glazed bacon 2.5

Smashed avocado (vg) 2.5

Mixed green salad (vg) 3

Confit tomato (vg) 2.5

Cumberland sausage 2.5

Grilled halloumi (v) 3

Fries (vg) 3.5

\*Free-flowing brunch is time-limited to 2 hours - choose a brunch dish and a choice of a 125ml glass of Prosecco, a Bloody Mary cocktail. Drinks will be topped up once the previous glass is finished. Price is per person and drinks cannot be shared. Drinking to excess will not be permitted, participants are required to drink responsibly.

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. Gluten-free and dairy-free options are available on request.

An optional 12.5% service charge will be applied to food and beverage.

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